

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



**SERVE FISH FILLET FLORENTINE**

Saute 1/2 cup chopped onion and 4-oz. can mushrooms, chopped in 2 tbs. butter until onions are golden brown. Combine with 1 "stack pack" saltine crackers coarsely crumbled. Add 1/4 tsp. pepper, 1/4 tsp. sage, 1/4 tsp. mace and 1/2 cup water. Blend well. Spread two 10-oz. pkgs. chopped spinach thawed and drained in an even layer over 4 fish fillets. Next spread stuffing mixture over spinach layer. Roll carefully, securing roll with toothpicks. Bake at 400 degrees about 25 minutes. Serve with broiled tomatoes.

**Seafood Adds Variety for Gala Holiday Gatherings**

Shellfish of various kinds most of us know clams as are in the markets to help used in clam chowder, there brighten holiday menus. Cur- are many ways to enjoy them. rently in season are lobster, oysters, crabs and clams.

**CLAM AU GRATIN**  
1 pint clams  
1 1/2 cups clam liquor and milk  
1/4 cup butter  
1 cup cooked elbow macaroni  
1 cup soft bread crumbs  
1 cup grated Cheddar cheese  
1 tsp. salt  
Dash pepper  
3 eggs, beaten

Drain clams and save liquor. Chop. Scald liquor; add butter, macaroni, bread crumbs, cheese, seasonings, and clams and mix well. Blend in eggs. Place in buttered 1-qt. casserole. Bake at 350 degrees about 45 minutes or until firm. Serves 6.

**STUFFING VARIETY**

**What's Good Singly Is Better in Pairs!**

One of the nicest things about a roast turkey is the dressing you serve with it.

The perplexed homemaker who can't decide which dressing her family might like best can solve this problem by having two or even three.

Plan a simple dressing with onions and celery or an elaborate one with walnuts, oysters, pork sausage, chestnuts or mushrooms.

**On The Side**  
Stuff the turkey with the family's favorite type of dressing and use the variations in casseroles. Cook the casserole during the last 45 minutes of the turkey-baking time.

For days to follow, casseroles may be reheated in a 350 degree oven until piping hot, or, for speedier warm-up, by spooning the dressing into a lightly oiled electric skillet.

**Early Maturity**  
Scientific cross-breeding, plus carefully controlled diet has resulted in prime turkeys which reach maturity earlier than those of Grandma's day.

This results in birds which are tenderer, more flavorful and require less cooking time.

**Pineapple Roll**

Open a can of pineapple slices; pour off liquid and replace with lime gelatin (made with half the water in package directions). Chill until set.

Run a little hot water on can sides and bottom to loosen. Then cut bottom from can and use to push mold out. Cut between pineapple slices and serve as salad or dessert.

Today's processors choose turkeys at their prime and freeze them oven-ready, with legs tucked under a band of skin for easy removal, stuffing and placing back in position to keep stuffing in body cavity without lacing.

**Cooking Time**  
Cooking time can be more accurate when you use a meat thermometer which should be placed in the thigh, well imbedded in the flesh but away from the bone.

Roast to your preference until the thermometer registers 185 to 190 degrees.

In planning time for the preparation of the meal, allow an extra 40 minutes or more in addition to the turkey roasting time in the event that it should take longer than estimated.

You may remove the turkey from the oven when done to allow for juices to become absorbed and set before carving.

Look for roasting chart elsewhere on this page.

**SWEET AND SOUR ENHANCES PORKIES**

Make porkies this way: Mix together 1 lb. bulk sausage, 1 egg, beaten, 1/4 cup drained crushed pineapple and 2 tbs. chopped onion. Form into balls or patties.

Place in skillet and brown on all sides, turning gently. Cook until done. Drain.

Blend 1 1/4 cups pineapple juice, 3 tbs. flour, 3 tbs. lemon juice, 2 tbs. brown sugar and pour over sausage. Cover and simmer 15 minutes or until sauce is thickened. Serve over hot fluffy rice.



**FANCY STUFFING ON the side** can add extra enjoyment to the Christmas dinner. Stuff the bird with the family's favorite and plan varieties to be cooked in casseroles during the last minutes of the turkey baking time.

**ROASTING CHART**

Time is based on thawed turkey taken from refrigerator, stuffed and roasted to internal temperature of 185 degrees.

WEIGHT	TIME	TEMP.
4 to 6 lbs.	2 to 2 1/2 hrs.	325 degrees
6 to 8 lbs.	2 1/4 to 3 hrs.	325 degrees
8 to 12 lbs.	3 to 3 1/2 hrs.	325 degrees
12 to 16 lbs.	3 1/2 to 4 hrs.	325 degrees
16 to 20 lbs.	4 to 4 1/2 hrs.	300 degrees
20 to 22 lbs.	4 1/2 to 5 hrs.	300 degrees

**Orange Butter**

A perfect mate for French toast, waffles and pancakes is this butter. Whip 1 lb. softened butter together with 1/2 lb. confectioners' sugar and 1/4 cup orange juice concentrate. Chill until firm. Serve generously over hot French toast.

**Orange Cumberland Sauce**

Combine 1/2 cup orange juice concentrate with 1/2 cup currant jelly, 1 tsp. dry mustard and 1/4 tsp. ginger and Tabasco. Heat gently and serve warm over chicken or duck.

**Old B'ar Grease Days Are Fading Away for Males**

**By REYNOLDS KNIGHT**  
Men anxious to appear well groomed for the holidays will have little trouble finding hairdressing preparations by the score to choose from. For in recent months the nation's soap-and-cosmetic companies have unleashed a surge of new products aimed at cashing in on this form of male vanity.

No longer are hair care products limited to the traditional hair tonic in a bottle. The newest in hairdressing items are packaged in plastic squeeze tubes or with fancy multiple-tooth applicators, or in other gimmicky ways to let advertisers loudly proclaim the product as a "first" — or "completely new."

Brand names given to these new items usually have a strongly masculine connotation, originating in sports or military lingo, so that the male shopper will be reassured that the product is definitely "for men only."

**MARKET** research experts say that younger men, notably teen-agers, are part of the reason for this development; social competition has intensified to the point where today's youthful Sir Galahads are far more interested in their "coiffures" than was the case in earlier generations.

Consequently, with advertising support for the new-product tide now well up in the millions the outlook is for a continuing rise in hairdressing product sales — possibly exceeding \$100 million annually in 1963.

**CODE PROBLEM** — Plastic is ready to compete with metal for the home plumbing market, estimated at more than 500 million feet of piping a year by Carl B. McLaughlin, president of Tube Turns Plastics, Inc., Louisville, affiliate of Cemtron Corporation and a pioneer manufacturer of thermoplastic fittings and valves.

Large-scale adoption of plastic plumbing can save Americans \$250 million annually in reduced construction costs alone, McLaughlin estimates, once the new material clears its last big hurdle: building code acceptance.

**ADVANTAGES OF plastic pipe over metal** include lower installed cost, lighter weight, exceptional corrosion resistance and virtual elimination of plumbing repair. What's more, leak-proof service outlasting the life of the house can be expected, McLaughlin points out.

Until codes are modernized and plastic plumbing generally accepted, he adds, fittings and pipe designed specifically for the home will be widely installed in federal building projects. They are not subject to local codes and therefore freer to take advantage of new building materials.

**POWER FOR PAKISTAN**

A leading U.S. locomotive manufacturer is supplying the railways of Pakistan with the vital locomotive power needed to keep that nation's fast-developing economy "rolling." The manufacturer, Alco Products, Inc., last week officially took notice of the 20th diesel-electric locomotive it has built for Pakistan in the past 10 years. With special ceremonies

**Needy Fund Grows**

Many needy families will receive a supply of food for the Christmas season, thanks to the members of the Kiwanis Club of Torrance. On the first request for donations, over \$200 was pledged by 38 members. It is expected by the club that the fund will go over \$300 when all members have had an opportunity to pledge.

**LIFE'S LIKE THAT** By FRED NEHER



"Mom got dressed, said something about getting tired of sitting on a nest-egg and went downtown!"



• The Yuletide is a magnificent mingling of warmth and wonder, of gifts and giving, love for church and children, a look toward new beginnings. And when, with excitement-whetted appetites, the family gathers at the Christmas dinner table, there is the traditional turkey, the familiar and fitting center of admiration.

• For the latest instructions in perfect turkey cookery and for menus and recipe ideas for the Holidays and all year 'round, write to:

California Turkey Promotion Advisory Board, 2636 East Olive, Fresno 1, Calif.

